

**Lions Clubs International
District 105W 37th Annual Convention**

Friday 16th March to Sunday 18th March 2012

The Hilton Hotel, Coldra, Newport NP18 2LX

Tel: 01633 413737

Social Events Booking Form

Tickets can be collected at the Convention Registration Desk in the Hotel

Lions Club of

| | | | |
|-------------------------|-------------|----------------|---|
| Surname: | First Name: | Lion Title: | Make Banquet Menu Selection: S _____ M _____ D _____ |
| Accompanied by Surname: | First Name: | Title: | Make Banquet Menu Selection: S _____ M _____ D _____ |
| Address: | | Telephone: | |
| Post Code: | | Email address: | |

| | | Unit cost | No. required | Total |
|---------------------------|---|-----------|--------------|-------|
| | Convention Pin | £2.50 | | £ |
| Friday 16th March | Carvery - must be pre-booked | £17.00 | | £ |
| Saturday 17th March | Convention Lunch - must be pre-booked | £10.00 | | £ |
| Saturday 17th March | Partners Trip - includes soup and sandwich lunch, tea/coffee extra | £10.50 | | £ |
| Saturday 17th March | Banquet and Ball | £27.00 | | £ |
| Special Dietary requests: | | | Grand total | £ |

Cheque enclosed for £..... payable to: 'Lions Clubs International 105W'

Please note, the deadline for bookings **Saturday 25th February 2012**

Please return completed form to: Lion Richard Jones
Paran House
Llandeloy
Haverfordwest
Pembrokeshire
SA62 6LP

Convention email contact: secretary@lions105w.org.uk

Bookings accepted on this form only

Banquet and Ball Menu Selection: see next page

District 105W Convention 2012

Friday Evening

Friday's menu is a carvery at the Hotel Restaurant (optional). This is in a section of the dining room allocated to Lions, with dress casual. **The carvery must be pre-booked.** Host night will be in the main suite with music for dancing and entertainment. This year the Host Night will be at no charge for those wishing to join us. The bar will remain open until midnight.

Saturday Business Session

Tea/coffee available on arrival, at a charge.

Lunch orders will not be taken on the day. **The lunch must be pre-booked.**

Banquet & Ball Menu Selection Saturday 17 March

Starters

- A - Roasted red pepper soup, finished with crème fresh.
- B - Chicken & wild mushroom pate, with sweet onion chutney served with oatcakes.
- C - Fan of Galia melon with salad of passion fruit, mango and strawberries

Main

- A - Poached Salmon with sun dried tomatoes & olive coulis.
- B - Roast Glamorgan Turkey, sage & onion stuffing balls, chipolata and bacon, cranberry & port compote.
the above served with – New Potatoes, turned carrots and cauliflower
- C - (v)Oven roasted Mediterranean vegetables served on a bed of cous cous with sun dried tomato & olive balsamic sauce

Dessert

- A - Raspberry & caramel meringue, topped with toasted almonds.
- B - Individual apple crumble with sauce anglaise.
- C - Fresh fruit salad.

Cheese and Biscuits

Coffee and Mints